

## BOOK NOTICES

- TERANISHI, ROY, RON G. BUTTERY, and HIROSHI SUGISAWA (Eds.). 1993. **Bioactive Volatile Compounds from Plants.** ACS Symposium Series. (ISBN 0-8412-2639-3, hbk). American Chemical Society, P.O. Box 57136, Washington, DC 20037-0136. \$79.95. 309 pp, 6" x 9".

This book was developed from a symposium sponsored by the Division of Agricultural and Food Chemistry at the 203rd National Meeting of the American Chemical Society. Chapter one is an overview of the book contents that discusses some of the latest methods and equipment in sample preparation, analyses and identification of volatiles from various flowers, leaves, and fruits. Perfumery and flavor chemists from industry, government and academia have identified and catalogued tens of thousand of compounds and this book presents the latest findings of volatile bioactive compounds from plants. There are 20 chapters divided into thematic sections: Biogenesis and Biochemistry; Essential Oils; Flowers. Some examples of the chapter headings include more general subject matter and in most cases very specific topics: Formation of Some Volatile Components from Tea; Anti-microbial Activity of Green Tea Flavor Components: Effectiveness against *Streptococcus mutans*; Therapeutic Properties of Essential Oils and Fragrances; On the Scent of Orchids; Volatile Components of Apricot Flowers; Flower Scent of Some Traditional Medicinal Plants. The invited and peer reviewed papers are highly technical and will be of special interest to biochemists and chemists working in the this special field.—Harold W. Keller, *Research Associate, BRIT*.

- MANASTER, JANE. 1994. **The Pecan Tree.** (ISBN 0-292-75153-2, hbk). The University of Texas Press, P.O. Box 7819, Austin, TX 78719. The Corrie Herring Hooks Series, No. 27. \$17.95. 112 pp, Eight color and b/w photographs, with six of the color by Paul Montgomery, 5 1/2" x 9".

This is another volume in the natural history series for the general readership. It is of interest to the personnel of the pecan industry as well as to the public and especially Texans, since the Pecan Tree (*Carya illinoensis*) has been designated as the state tree of Texas.

The Chapters cover: Introduction and Range, Botanical Niche, History, Cultivation and Improvement, Texas: A Case Study, Orchards, Animal Predators, The Pecan Industry, Nutrition, Recipes, Conclusion, and Resources.

From 7000 B.C. to the present time, the history of the pecan and its uses by humans unfolds in a narrative style. The pecan tree itself has evidently been found as fossilized remnants in the lower Cretaceous period (135 million years ago).

In the 1700s during the westward immigration, the settlers encountered the pecan in the country of the Illinois Indians. The "Illinois Nut" became popular back east and in Europe where it was first described in a scientific article from a plant in cultivation. Wangenheim designated the specific epithet (species name) as "*illinoensis*" that means belonging to the Illinois even though that geographical area is today in the northeastern part of its native range. The pecan is not native to Georgia in spite of the fact that today Georgia is the top producer of pecans in the nation.

This is an excellent book relating to the many historical up to current aspects of the pecan and its importance in today's life.—Wm. F. Mabler.